Thinking of you

Electrolux

EKG603202

EN COOKER

USER MANUAL

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Subject to change without notice.

SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

CHILDREN AND VULNERABLE PEOPLE SAFETY

⚠ **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

GENERAL SAFETY

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Remove any spillage from the lid before opening. Let the hob surface cool down before closing the lid.

⚠ SAFETY INSTRUCTIONS

This appliance is suitable for the following markets: GB IE

INSTALLATION

⚠ **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

Electrical connection

⚠ **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.

- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Gas connection

- All gas connections should be made by a qualified person.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

USE

⚠ **Warning!** Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in oven accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Always keep the appliance door closed when the appliance is in operation.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to “off” after use.
- Do not use the appliance as a work surface or as a storage surface.
- Provide good ventilation in the room where the appliance is installed.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Make sure pots are centrally positioned on the rings and do not stick out over edges of the cooking surface.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.

⚠ **Warning!** Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.

- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

⚠ **Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  – Do not put ovenware or other objects in the appliance directly on the bottom.
  – Do not put aluminium foil directly on the bottom of the appliance.
  – do not put water directly into the hot appliance.
  – do not keep moist dishes and food in the appliance after you finish the cooking.
  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep baking tray for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

⚠ **Warning!** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Gas Grill

⚠ **Warning!** Risk of fire and burns.

- Do not put the oven shelf with food on the highest shelf level.

Lid

- Do not change the specification of the lid.
- Clean the lid regularly.
- Do not open the lid, when there are spills on the surface.
- Before you close the lid turn all burners off.
- Do not close the lid until the hob and oven are completely cold.
- Glass lids can shatter, when heated (if applicable).

CARE AND CLEANING

⚠ **Warning!** Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.
- Do not clean the burners in the dishwasher.

INTERNAL LIGHT

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

⚠ **Warning!** Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

SERVICE

- Contact the Service to repair the appliance. We recommend only the use of original spare parts.

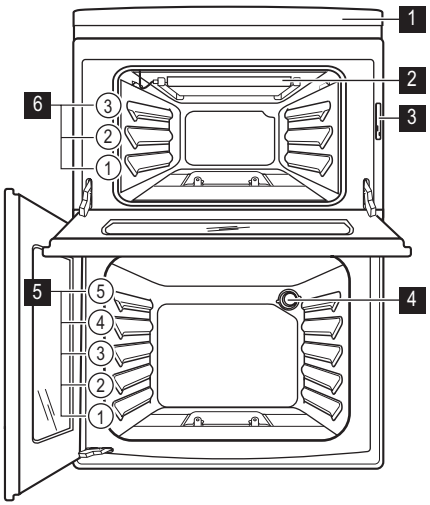
DISPOSAL

⚠ **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

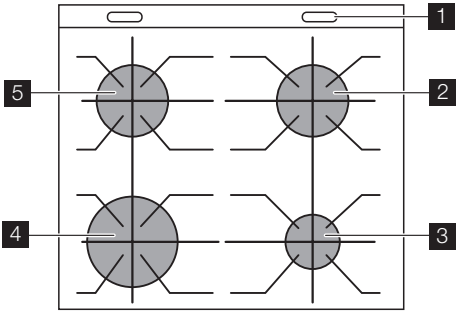
PRODUCT DESCRIPTION

GENERAL OVERVIEW



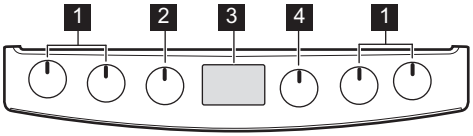
1 Hob
2 Grill
3 Rating plate
4 Oven lamp
5 Shelf positions of the main oven
6 Shelf positions of the top oven

COOKING SURFACE LAYOUT



1 Steam outlet
2 Semi-rapid burner
3 Auxiliary burner
4 Triple-Crown burner
5 Semi-rapid burner

CONTROL PANEL



1 Knobs for the hob
2 Knob for the main oven
3 Electronic programmer
4 Knob for the top oven / Grill

ACCESSORIES

- **Oven shelf**
  For cookware, cake tins, roasts.
- **Deep grill roasting pan**
  To bake and roast or as pan to collect fat.
- **The roasting pan grid**
  To put in the deep roasting pan.

BEFORE FIRST USE

Warning! Refer to the Safety chapters.

INITIAL CLEANING

- Remove all parts from the appliance.
- Clean the appliance before first use.

Caution! Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

SETTING THE TIME

The main oven only operates after time set. The top oven works without time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.
To set the current time use " **+** " or " **-** " button.
After approximately 5 seconds, the flashing stops and the display shows the time of day set.

For time change you must not set an automatic function (Duration I→I or End →I) at the same time.

PREHEATING

Set an oven to maximum temperature and run an empty oven for 1 hour, to burn off any residue from the cavity surface. Accessories can become hotter than in normal use. During this period an odour can be emitted. This is normal. Make sure the room is well ventilated.

HOB - DAILY USE

Warning! Refer to the Safety chapters.

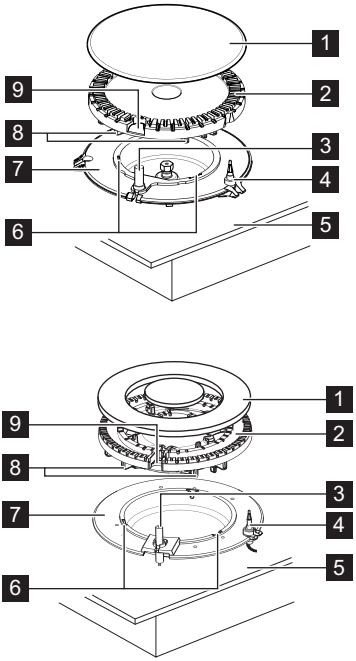
LIGHTING THE BURNERS

Warning! Be very careful when you use open fire in a kitchen environment. The manufacturer declines all responsibility in case of misuse of the flame.

Always light the burner before you put cookware on it.

1. Turn the knob to the maximum position ✲ and push it down. When you push the knob, the spark generator activates automatically.
2. Keep the control knob pushed for approximately 5 seconds. This lets the thermocouple warm up. If not, the gas supply is interrupted.
3. Adjust the flame after it is regular.

If after some tries the burner does not light, check if the crown and its cap are in the correct positions.



1 Burner cap
2 Burner crown
3 Ignition candle
4 Thermocouple
5 Hob
6 Slots
7 Burner body
8 Location peg
9 Hole

REPLACING BURNER PARTS

1. Carefully put the burner crown on the burner body. Do not use force.
   a) Make sure that the hole in the crown is above the ignition candle.
   b) Make sure that the location pegs are in the slots in the burner body.
   c) Let the crown fall freely onto the body.
   d) Make sure that you can move the crown a small distance from side to side.
2. Put the burner cap centrally on top of the crown (enamel side up). Move the cap from side to side and front to back to make sure that it is correctly installed.
3. Try to light the burner. If the burner does not ignite, adjust the crown and cap again.

Warning! Do not keep control knob pressed for more than 15 seconds. If the burner does not light after 15 seconds, release the control knob, turn it into off position and wait for at least 1 minute before trying to light the burner again.

If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.

The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

TURNING THE BURNER OFF

To put the flame out, turn the knob to the symbol **0** .

Warning! Always turn the flame down or switch it off before you remove the pans from the burner.

LID SAFETY DEVICE

Lid has safety device, which cut off gas supply for hob. It works only when lid is closed.

Warning! Always use the control knob to switch off a burner. Do not use the lid as a cut-off device.

HOB - HELPFUL HINTS AND TIPS

Warning! Refer to the Safety chapters.

ENERGY SAVINGS

- If possible, always put the lids on the pans.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

Use pots and pans with bottom applicable to the dimension of burner.

Do not use cooking vessels on the hotplate that overlap its edges.

Burner	Diameters of cookware
Triple Crown	180 mm - 260 mm
Semi-rapid	120 mm - 220 mm
Auxiliary	80 mm - 160 mm

Use cookware with the bottom as thick and flat as possible.

HOB - CARE AND CLEANING

Warning! Refer to the Safety chapters.

Warning! Switch the appliance off and let it cool down before you clean it.

Warning! For safety reasons, do not clean the appliance with steam cleaners or high-pressure cleaners.

Warning! Do not use abrasive cleaners, steel wool pads or acids, they can cause damage to the appliance.

- To clean the enamelled parts, cap and crown, wash it with warm soapy water.
- Stainless steel parts wash with water, and then dry with a soft cloth.
- The pan supports **are not** dishwasher proof; they must be washed **by hand**.

- Make sure you position the pan supports correctly after cleaning.
- To make burners work correctly, make sure that the arms of the pan supports are in the centre of the burner.
- **Be very careful when you replace the pan supports to prevent the hob top from damage.**

After cleaning, dry the appliance with a soft cloth.

OVEN - DAILY USE

Warning! Refer to the Safety chapters.

COOLING FAN

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

If there is a fault in the cooling fan, contact the customer service.

SWITCHING THE TOP OVEN, TOP OVEN GRILL OR THE MAIN OVEN ON AND OFF

Ignition of top oven gas burner:
Push the gas oven control knob and turn it to ✲ . Keep it pushed for some seconds, but no more than 15 seconds. Do not release it until the flame comes on.

Ignition of top oven grill burner:
Push the gas oven control knob and turn it to ✲ . Keep it pushed for some seconds, but no more than 15 seconds. Do not release it until the flame comes on.

If the top oven gas burner or grill burner does not come on or if it accidentally goes out:
1. Release the gas oven control knob and turn it to the " Off" position.
2. Open the oven door.
3. After one minute, try to light the oven gas burner again.

You cannot operate the top oven, when the grill is in use.

Ignition of main oven gas burner:
Turn the gas oven control knob to ✲ .

If the oven gas burner does not come on or if it accidentally goes out:
1. Turn the gas oven control knob to the " Off" position.
2. Open the oven door.
3. After one minute, try to light the oven gas burner again.

After ignition:
1. Release the gas oven control knob.
2. Close the oven door.
3. Turn the gas oven control knob to the necessary temperature setting.

Ovens safety device:
The top oven has a thermocouple. It stops the gas flow, if the flame goes out.
The main oven has a FSD system.

TURNING OFF THE OVEN BURNER

To put out the flame, turn the knob to the off position.

TURNING OFF THE GRILL BURNER

To put out the flame, turn the knob to the off position.

AUTOMATIC IGNITION

Sometimes when oven is in operation you can hear noises, these are normal and do not refer to any defects.
The main oven has an automatic ignition system which ignites again the burner if the flame accidentally goes out.

TOP OVEN FUNCTIONS

Oven function		Application
0	Off position	The appliance is off.
Gas mark 1 - 8	Range of temperature adjustment	Range of temperature adjustment for conventional cooking. To set the temperature, turn the knob counterclockwise.

Oven function		Application
	Grill	To grill flat food in the middle of the shelf. To make toast. To activate the grill, turn the knob clockwise.

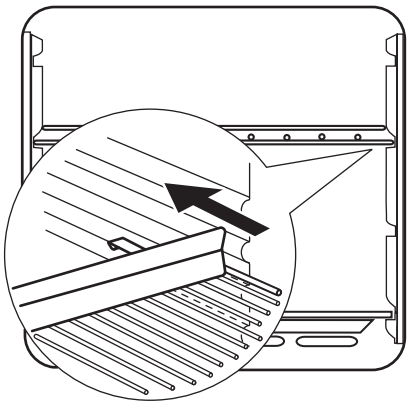
MAIN OVEN FUNCTIONS

The oven has these functions:

Oven function		Application
0	Off position	The appliance is off.
Gas mark 1 - 9	Range of temperature adjustment	Range of temperature adjustment for conventional cooking.
S	Slow Cook	To prepare very lean, tender roasted food.

INSTALLING THE OVEN ACCESSORIES

Put the slide-in accessories between the guide bars of one of the oven levels.



Important! The flame protection on the shelf must point up.

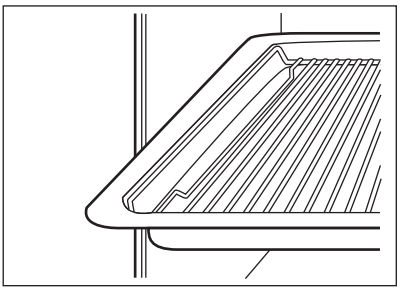
Use the shelf with flame protection only on the first and second level in the top oven, and on all the levels in the main oven.

GRILLING SET

The grilling set includes the roasting pan grid and the deep roasting pan.
You can use the roasting pan grid in two positions: turned up and down.

To roast larger pieces of meat or poultry on one level:

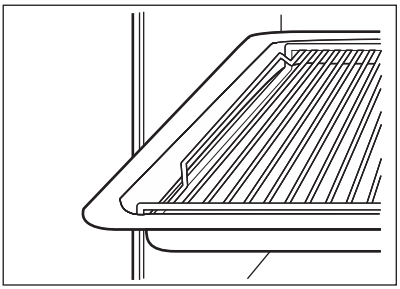
1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up.



2. Put the deep roasting pan in the appliance, on the necessary shelf level.

To grill flat dishes in large quantities and to toast:

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.

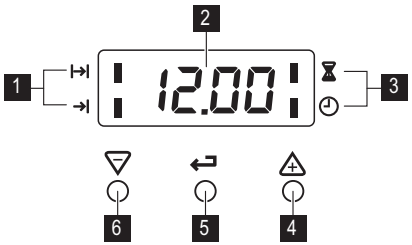


2. Put the deep roasting pan in the appliance, on the necessary shelf level.

Only put the grilling set on the second or third shelf level of top oven.

OVEN - CLOCK FUNCTIONS

DISPLAY

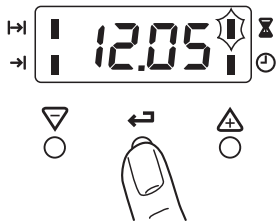


1. Function Indicators
2. Time display
3. Function Indicators
4. Button "+"
5. Selector Button
6. Button "-"

Clock function		Application
	Time of day	To set, change or check the time of day.
	Minute Minder	To set a countdown time. An acoustic signal sounds after the time period is completed. **This function has no effect on the operation of the oven.**
I→I	Duration	To set how long the appliance must operate.
→I	End	To set when the appliance must be deactivated.

You can use Duration I→I and End →I at the same time to set the time when the appliance must be activated and then deactivated. First set Duration I→I , then End →I .

SETTING THE CLOCK FUNCTIONS



1. Push the Selection button again and again until necessary function indicator flashes.
2. To set the time for Minute minder , Duration I→I or End →I , use "**+**" or "**-**" button.
   The related function indicator comes on.
   When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.

With the functions Duration I→I and End →I the oven switches off automatically.

3. Push any button to stop the signal.

CANCELLING THE CLOCK FUNCTIONS

1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button "**-** ".
   After some seconds the clock function goes out.

OVEN - HELPFUL HINTS AND TIPS

Caution! Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

TOP OVEN

The top oven is the smaller of the two ovens. It has 3 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

MAIN OVEN

The main oven is particularly suitable for cooking larger quantities of food.

BAKING

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.
- Use deep roasting pan in middle or top shelf level of top oven.
- To brown pastry dishes on the bottom, cook on metal plate or put on a baking tray.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time **Do not set higher temperatures to decrease baking times**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

TOP OVEN COOKING CHART

Food	Shelf position	Gas mark	Cooking Time (Total Hours)
Biscuits	1 - 2	4	0:10 - 0:20
Small / Queen Cake	1 - 2	5	0:18 - 0:25
Sponge	1 - 2	4	0:18 - 0:20
Victoria Sandwich	1 - 2	4	0:18 - 0:25
Gingerbread	1 - 2	2	1:15 - 1:30
Meringues	1 - 2	1	2:30 - 3:00
Flapjack	1 - 2	5	0:25 - 0:30
Shortbread	1 - 2	3	0:45 - 1:05
Fruit Pies, Crumbles	1 - 2	6	0:40 - 0:50
Milk Puddings	1 - 2	3	1:30 - 2:00
Scones	1 - 2	7	0:08 - 0:12
Choux Pastry	1 - 2	6	0:30 - 0:35
Éclairs / Profiteroles	1 - 2	5	0:20 - 0:30
Flaky Pastry	1 - 2	6	0:25 - 0:40
Mince Pies	1 - 2	5	0:15 - 0:20
Pasta Lasagne etc.	1 - 2	5	0:40 - 0:45
Meat Pies	1 - 2	7	0:25 - 0:35
Quiche, Tarts, Flans	1 - 2	5	0:25 - 0:45
Shepherd's Pie	1 - 2	7	0:30 - 0:40
Soufflés	1 - 2	5	0:20 - 0:30
Fish	1 - 2	4	0:20 - 0:30
Fish Pie	1 - 2	6	0:20 - 0:25
Beef Casserole	1 - 2	3	2:30 - 3:00
Lamb Casserole	1 - 2	4	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	1 - 2	5	1:00 - 1:30
Roast Potatoes	1 - 2	6	1:00 - 1:30
Large Yorkshire Puddings	1 - 2	7	0:25 - 0:40
Individual Yorkshire Puddings	1 - 2	7	0:15 - 0:25

MAIN OVEN COOKING CHART

Food	Shelf position	Gas mark	Cooking Time (Total Hours)
Biscuits	1 + 4	4	0:10 - 0:20
Bread	2 - 3	8[1)]	0:25 - 0:30
Bread rolls/buns	3 - 4	8[1)]	0:15 - 0:20
Small / Queen Cake	1 + 4	5	0:18 - 0:25

Food	Shelf position	Gas mark	Cooking Time (Total Hours)
Sponge	1 + 4	4	0:20 - 0:30
Victoria Sandwich	1 + 4	4	0:18 - 0:25
Madeira Cake	2 - 3	4	1:15 - 1:30
Rich Fruit Cake	2 - 3	2	2:15 - 2:30
Christmas Cake	2 - 3	2	3:00 - 4:30
Gingerbread	2 - 3	2	1:15 - 1:30
Meringues	3 - 4	1	2:30 - 3:00
Flapjack	3	5	0:25 - 0:30
Shortbread	3	3	0:45 - 1:05
Fruit Pies, Crumbles	3	6	0:40 - 0:60
Milk Puddings	3	3	1:30 - 2:00
Scones	1 + 4	7	0:08 - 0:12
Choux Pastry	3	6	0:30 - 0:35
Éclairs / Profiteroles	3	5	0:20 - 0:30
Flaky Pastry	3	6	0:25 - 0:40
Mince Pies	1 + 4	5	0:15 - 0:20
Pasta Lasagne etc.	3	5	0:40 - 0:45
Meat Pies	3	2	0:25 - 0:35
Quiche, Tarts, Flans	3	2	0:25 - 0:45
Shepherd's Pie	3	7	0:30 - 0:40
Soufflés	3	5	0:20 - 0:30
Fish	3	4	0:20 - 0:30
Fish Pie	3	6	0:20 - 0:25
Beef Casserole	2	3	2:30 - 3:00
Lamb Casserole	2	4	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	3 - 4	5	1:00 - 1:30
Roast Potatoes	3 - 4	6	1:00 - 1:30
Large Yorkshire Puddings	3 - 4	7	0:25 - 0:40
Individual Yorkshire Puddings	3 - 4	7	0:15 - 0:25

1) When baking bread cook for 10 minutes at gas mark 8 then reduce to mark 6 for the remaining cook time.

ROASTING

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This well keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

- Use deep roasting pan in middle or top shelf level of top oven and in two or higher level of main oven.
- **Make sure that the grilling set or roasting pan is set in middle of shelf between front and rear of the oven cavity**

ROASTING CHART

Meat	Shelf Level	Gas Mark	Cooking time
Beef/ Beef boned	2	5	20 - 35 minutes per 500g (1lb) and 20 - 35 minutes over
Mutton/Lamb	2	5	25 - 35 minutes per 500g (1lb) and 25 - 35 minutes over
Pork/Veal/Ham	2	5	30 - 40 minutes per 500g (1lb)
Chicken	2	5	15 - 20 minutes per 500g (1lb) and 20 minutes over
Turkey/Goose	2	5	15 - 20 minutes per 500g (1lb) up to 3500g (7lb) then 10 minutes per 500g (1lb) over 3500g (7lb)
Duck	2	5	25 - 35 minutes per 500g (1lb) and 25 - 30 minutes over
Pheasant	2	5	35 - 40 minutes per 500g (1lb) and 35 - 40 minutes over
Rabbit	2	5	20 minutes per 500g (1lb) and 20 minutes over

GRILLING

Always use the grilling function with maximum temperature setting

⚠ **Warning!**
- When grill operates, closing the door automatically cut-off the flames.
- Do not use the door as a cut-off device.
- Always grill with the oven door opened.
- Keep minimum 5 cm distance from front and rear edges of grilling area.
- Do not put a meal on edge of shelf.
- The grilling area is set in centre of the shelf.
- **Make sure that the grilling set or roasting pan is set in middle of shelf between front and rear of the oven cavity**

⚠ **Caution!** Accessible parts may be hot when grill is in use. Young children should be kept away.

ⓘ Always pre-heat the empty oven with the grill functions for 5 minutes.
- Set the shelf in the shelf level as recommended in the grilling table.
- When use grilling set in top oven, always remove the oven shelf.
- Grill only flat pieces of meat or fish.

GRILLING CHART

Food	Shelf position	Grilling Time (Total Hours)
Bacon Rashers	2 - 3	0:05 - 0:06
Beef Burgers (home-made)	2 - 3	0:20 - 0:30
Chicken Joints	2 - 3	0:30 - 0:40
Lamb Chops	2 - 3	0:15 - 0:20
Pork Chops	2 - 3	0:20 - 0:30
Whole Trout/Mackerel	2 - 3	0:15 - 0:25

Food	Shelf position	Grilling Time (Total Hours)
Plaice/Cod Fillets	2 - 3	0:10 - 0:15
Kebabs	2 - 3	0:20 - 0:30
Kidneys – Lamb/Pig	2 - 3	0:08 - 0:12
Liver – Lamb/Pig	2 - 3	0:10 - 0:20
Sausages	2 - 3	0:20 - 0:30
Steak – Rare	2 - 3	0:06 - 0:12
Steak – Medium	2 - 3	0:12 - 0:16
Steak – Well Done	2 - 3	0:14 - 0:20
Toasted Sandwiches	2 - 3	0:01 - 0:03

SLOW COOK

Use the function to prepare soups stews, casseroles or lean, tender pieces of meat and fish.
You have to cook food at gas mark 6 for 30 minutes before you turn the oven down to the slow cook setting. This is to make sure that the temperature of the food gets hot sufficient to start the food cooking process.

1. Fully open the door before you light the main oven.
2. Push in the control knob and turn it to gas mark 9.
3. When the flames come on, release the control knob. Only small flames come on at first.
4. Turn the main oven control knob to gas mark 6.
5. When the large flames come on, put your food in the appliance and close the door.

⚠ **Caution!** Do not close the door until the large flames come on.

6. After 20 minutes turn the main oven control knob to the slow cook setting.
7. To turn the slow cook off, turn the control knob to the off position **0** .

ⓘ Cook all food with a lid when you use the Slow Cook function. You can remove the lid in the last 30 minutes if it has usually golden brown effect.

ⓘ You cannot use Slow Cook together with the clock functions: Duration and End.

SLOW COOK - USE

General points :

Frozen Foods

- Fully thaw the food before cooking.

Thickening

- Cover the meat with the flour for casseroles or mix the cornflour with the water and add it at the end of cooking

Flavouring

- Flavours are held in the food because there is small evaporation. Adjust flavouring at the end of the cooking time.

Liquid

- Use less liquid as there is small evaporation during cooking. Always add milk and milk products, for example cream to the end of cooking to prevent them from curdling.

Reheating

ⓘ Do not reheat food with the slow cook setting.

Joints of meat and poultry

- Do not cook meat joints which are more then 2,7kg (6lb).
- Do not cook poultry which is more then 2 kg (4lb eight oz).
- Cook on or above the middle shelf of the oven.
- Cook the stuffing separately.
- Cook for minimum six hours.
- Only cook joints of pork if the temperature inside the joint is minimum 88°C. Use a meat thermometer to examine the temperature.
- For good air circulation always put the joints on a rack in a roasting tin or casserole.
- Thaw all frozen meat and poultry before you cook it.

- Remove unwanted fat and skin unless it is browned first.

Soups, casseroles and stews
- Do not cook casseroles which are more than 2,7 (6lb).
- Let the dish boil on the hob and then cook it on the slow cook setting.
- Cook on or above the middle shelf of the oven.
- Use a lid or tin foil when you use slow cook setting.
-

Vegetables
- Cut the vegetables in small pieces.
- Before you add dried beans to a dish, soak the beans first and boil in an open pan for 15 minutes. .
- Put the vegetables below the meat in casseroles.
- Use a lid or tin foil when you use slow cook setting.

OVEN - CARE AND CLEANING

⚠ **Warning!** Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

ⓘ **Stainless steel or aluminium appliances:**
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions

CATALYTIC WALLS

The walls with a catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

To support this self-cleaning process heat the oven without any food regularly:
1. Open the oven door.
2. Remove all accessories from the oven.
3. Close the door.
4. Set the maximum oven temperature and let the oven operate for 1 hour.
5. Clean the oven cavity with a soft and damp sponge.

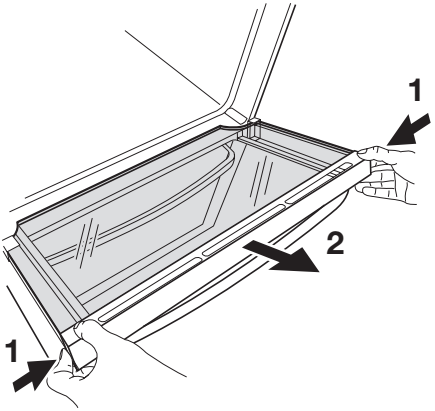
⚠ **Caution!** Do not attempt to clean catalytic surfaces with oven sprays, abrasive cleaners, soap or other cleaning agents. This may damage the catalytic surface.

ⓘ Discolouration of the catalytic surface has no effect on catalytic properties.

CLEANING THE TOP OVEN GLASS PANELS

ⓘ The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.

Removing the glass:
1. Open the door.
2. Push the door trim at both sides to release the clips. Refer to the picture.
3. Remove the glass panels.



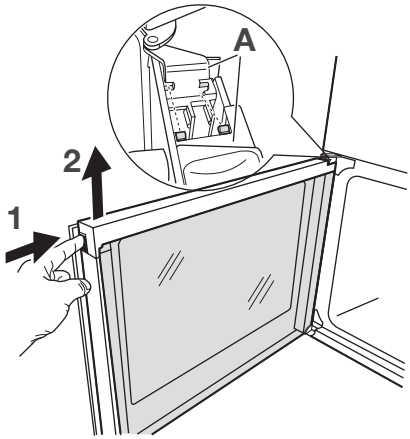
To replace the glass obey the procedure in opposite sequence.

CLEANING THE DOOR GLASS PANELS

The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.

Removing the glass:

1. Push the door trim at one side to remove it. Refer to the picture.
2. Pull up the trim.
3. Remove the glass panels.



To replace the glass panels obey the procedure in opposite sequence. Before you lower the trim attach the A trim part to the door. Refer to picture.

OVEN LAMP

Warning! There is a danger of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.
   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Important! Use the same oven lamp type.

4. Install the glass cover.

WHAT TO DO IF…

⚠ **Warning!** Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not operate.	The fuse in the fuse box is released.	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The appliance does not operate.	The appliance is too hot.	Cool down the appliance for some hours
The grill, burners, ovens and timer do not work.	There is no electrical supply.	Make sure that the unit is connected and the electrical supply is switched on.
The grill, burners, ovens and timer do not work.	There is no electrical supply.	Examine the house electrical installation fuse.
The grill, burners, ovens and timer do not work.	There is no gas supply.	Examine the house gas supply, use other gas appliance (Central heating or gas fires).
Only main oven does not work.	Time is not set.	Set the time
There is no spark when lighting the gas.	Burner cap and crown are placed uneven.	Make sure that the burner cap and crown are in correct positions.
The flame is blow out immediately after ignition.	Thermocouple is not heated sufficient.	After lightning the flame, keep the knob pushed for approximately 5 seconds.
The gas ring burns unevenly.	Burner crown is blocked with food residue.	Make sure that the injector is not blocked and the burner crown is clear of food particles or cleaning fluids. Dry them with a cloth and clean stubborn marks away with a dry nylon brush (for example an old toothbrush).
The oven does not heat up.	The oven is not switched on.	Switch on the oven.
The oven does not heat up.	The necessary settings are not set.	Control the settings.
The oven does not cook evenly.		Check that the appliance is correctly installed and levelled, and that you use the recommended temperatures and shelf positions.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
The display shows “12.00” and "LED".	A power cut.	Reset the clock.
Steam and condensation settle on the food and in the oven cavity.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends.

Problem	Possible cause	Remedy
The appliance makes noises or popping sounds.		When the gas is drawn through the burner, it can compress as they heat up. Some metal parts of the appliance expand and contract when they heat up or cool down. The noises are normal.
The flame colour is orange or yellow.		The flame can look orange or yellow (flame disturbance) in some areas of the burner because of how the burner is made. This is normal.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

INSTALLATION

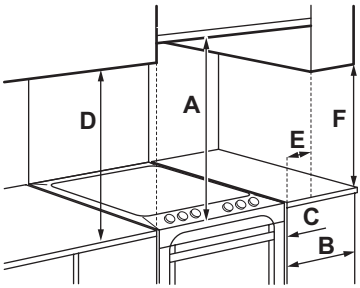
Warning! Refer to the Safety chapters.

TECHNICAL DATA

Dimensions	
Height	894 - 912 mm
Width	595 mm
Depth	600 mm
Top oven capacity	34 l
Main oven capacity	79 l

LOCATION OF THE APPLIANCE

You can fit your freestanding appliance with cabinets on one or both sides and in the corner.

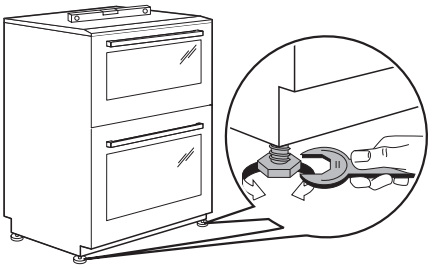


Minimal distances

Dimension	mm
A	650
B	150
C	2
D	400
E	50
F	less than 400

LEVELLING

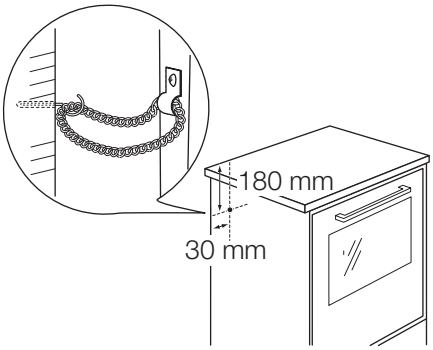
Use small feet on the bottom of appliance to set same level of cooker top surface with other surfaces



THE STABILITY CHAIN

⚠ **Caution!** You must install the stability chain. If you do not install it the appliance can tilt.
Before you install stability chain, adjust the appliance to the correct height.

Measure down 180 mm from the appliance top surface, then measure right 30 mm (See picture). Mark the position of the wall and this gives anchor point for the stability chain.



⚠ **Warning!** These instructions are only valid in the countries whose symbols appear on this booklet's cover.

Gas Category	I2H
Gas Supply	G20 - 20 mbar

Gas burners

BURNER	NORMAL POWER	NATURAL GAS	
	kW	inj. 100/mm	Btu/h
Auxiliary burner	1,0	70	3412
Semi-rapid burner	2,0	96	6483
Triple-Crown burner	3,8	136	11600
Grill	2,7	120	9212
Top Oven	1,9	99	6483
Main Oven	1,9	99	6483

GAS CONNECTION

Use a flexible pipe in compliance with the regulation in force. Be careful they do not come in touch with mobile parts or they are not squeezed.

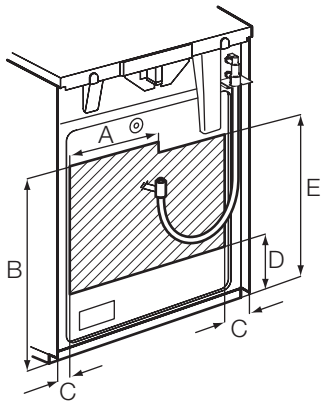
⚠ **Warning!** Only a qualified and competent person must do the gas installation.

⚠ **Warning! Before gas connection disconnect the mains plug from the mains socket or switch off the fuse in the fuse box. Close the primary valve of the gas supply.**

ⓘ Supply piping should not be less than R3/8. Connection is made to the Rc ½ (1/2 " B.S.P.) female threaded. Entry pipe located just below the hob level on the rear left hand side of the appliance.
The gas supply ramp is on the rear side of the appliance.

⚠ **Warning!** Only liquid sealants to be used when inlet gas pipe is fitted i.e.: do not use P.T.F.E. sealant tape. When installation is complete. Carry out a gas tightness test and make sure that the seal of each pipe fitting is correct.

Important! Use flexible tubing, which comply with BS.669 current edition.



Warning! The gas bayonet must be in mark area.

Dimension	mm
A	250
B	680
C	50
D	250
E	580

PRESSURE TEST

The Rapid injector is used as a pressure test point.

1. Connect the pressure gauge to the Rapid injector.
2. Examine the supply pressure by turning the Rapid burner and one other burner fully on, and lighting them. The pressure must be:
   a) 20 mbar for Natural Gas
   b) 29 mbar for LPG, butane only
   c) 37 mbar for LPG, propane only.
3. Turn the taps off and disconnect the pressure gauge.
4. Make sure that all burners work correctly.

CHECKING THE GRILL

1. Put in the grill pan containing the grid.
2. Light the grill burner by turning the grill control knob to the symbol ☆ ⌂ .
3. Release the knob when the burner comes on.

CHECKING THE HOB BURNERS

1. Lift the lid.
2. Put in the burner crowns and caps. Make sure that they are correctly seated.
3. Put in the pan supports.
4. Check each of the burners in turn by turning the burner control knob to the symbol ☆ .
5. Release the knob when the burners come on.

CHECKING THE LID SHUT-OFF DEVICE

1. Lift the lid.
2. Light one of the hob burners.
3. Close the lid. There should be no gas supply to the hob burners. The burner goes out.
4. Turn the burner off and lift the lid. The gas supply should be restored to the hob burners, when you turn the knob on.

CHECKING THE MAIN OVEN

1. Turn the gas oven control knob to the symbol ☆ .
2. When the oven burner comes on, the gas at first flows to the oven burner slowly, at the FSD by-pass rate.
3. When the FSD heat sensor is heated sufficiently, it opens the FSD valve. The main gas stream flows to the burner.
4. After 1 minute make sure that the flame covers the full width of the burner and is stable.
5. Set the oven control knob to the maximum position and close the oven door. After about 10 minutes the flame size should decrease.
6. Turn the control knob off and check that the oven flames go out.

ELECTRICAL INSTALLATION

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied with a main plug and a main cable.

Connect the phases correctly, if you do not connect, spark generator will work all the time.

MANUFACTURER:
ELECTROLUX POLAND Sp.z o.o..
ul.Kazimierza Odnowiciela 28
58-100 Świdnica - POLAND

ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

STANDARD GUARANTEE CONDITIONS:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee

documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

WWW.ELECTROLUX.COM

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